

Wisconsin FCCLA
2010 STAR Events
Pastries & Baked Goods – Occupational Category
Utensil List

Use a plastic tote or box (such as Rubbermaid or Lexan) that is able to be washed and sanitized, to carry equipment. To make packing easier, nest equipment as much as possible and use kitchen towels and dish clothes to cushion items.

Straight Edge
Sifter
4 Custard Cups
Wax Paper
1 Cup Liquid Measuring Cup
Standard Set of Dry Measuring Cups (1 cup, ½ cup, 1/3 cup, ¼ cup)
Standard Set of Measuring Spoons (1 tablespoon, 1 teaspoon, ½ teaspoon, ¼ teaspoon)
2 Plates
Muffin Tin
Timer
Wire Cooling Rack
Oven Thermometer
2 Hot Holders / Mitts
1 Small Mixing Bowl
Fork or Wire Whisk
Mixing Spoon
1 Heat Resistant Rubber Scraper
Table Knife
Pastry Blender
Rolling Pin – optional
8-inch piece of unused string
1 Turner
1 Cookie Sheet
1 Sharp Utility Knife
Pastry Brush
1 Pasty Cloth & Sleeve (optional)
4 dish towels
2 dish cloths
Sanitizer for Work / Counter Surfaces

Compiled by Catherine Lader, February 2010